
ERSTE+NEUE LAGREIN



Region: Alto Adige, Italy

Appellation: Alto Adige DOC

Grapes: 100% Lagrein

Farming: Practicing organic

Age of vines: Average planting date - 1990

Altitude & Soil Type: 400 M, Glacial with porphyry

Typical Harvest Time: Early to mid September

Maceration & Fermentation: Ten days maceration, controlled low temperature fermentation in stainless steel fermentors with selected yeasts

Aging: 4 months in wooden cask

Finishing: Fined with Bentonite, sterile filtered, Potassium polyaspartate stabilized

Production: 105,000 bottles annually

Notes from Oliver:

The Alto Adige (or Süd Tyrol, as it's called by the German-speaking inhabitants) is known for good large, co-operative wineries such as Erste + Neue, which is right in the center of Caldaro, one of the small towns on the 'Wine Road' south of Bolzano. 'Erste+Neue' means 'First + New', and is the merger of the first ('erste') co-op cellar in Caldaro and the newest co-op ('neue') after the Alto Adige became a part of Italy after World War I.

Along with Schiava, Lagrein is another native red grape to the Alto Adige. Unlike Schiava, Lagrein makes for a bold red wine. Deep purple; a powerful bouquet of pleasant cherry fruit, blackberries and black tea; full of smooth tannins. Drinks beautifully with smoked meats.